



## DESSERTS

### Individual Desserts

**Homemade Brownie 4.40**

Dark chocolate with double chocolate chips topped with Chantilly whipped cream.

**Chocolate Coconut Custard CCO 4.95**

GF VG DF

Chocolate Coconut custard topped with toasted coconut and coconut whipped cream.

**Carrot Cake 4.95**

Traditional carrot cake with cream cheese icing.

**Chocolate Decadence GF CCO 6.05**

A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate, creamy, smooth and melt in your mouth texture. Served with strawberry or raspberry coulis.

**Lemon Bars with Seasonal Berries 4.95**

Tart lemon bar sprinkled with powdered sugar then garnished with lemon zest and fresh berries.

**Triple Berry Cobbler with Fresh Berries 4.95**

Traditional berry cobbler with raspberry sauce and seasonal berries.

**New York Style Cheesecake 6.05**

Traditional New York style cheesecake available in over 25 different varieties. Ask your event professional for current flavors.

**Key Lime Tart 6.05**

Classic key lime filling, graham cracker crust.

**Berry Explosion GF 6.60**

Fresh seasonal berries, balsamic reduction, and fresh mint.

**Mixed Berry Crisp 5.25**

Mixed berries with crumb topping served warm in an individual cup.

**Brulee Vanilla Bean Cheesecake GF 6.60**

Gluten free brulee vanilla bean cheesecake garnished with fresh berries.

**Crème Brulee Brownie 6.35**

Creamy crème brulee layered on top of a rich fudge brownie or chocolate chip cookie bar.

**Dessert Platters**

**Dessert Bars** (one per serving) 1.95

An assortment of Oreo dream, caramel apple grannies, lemonberry jazz, and marble cheese truffle bars.

**Gourmet Cookie Selection** CCO 1.60

A variety of our gourmet filled cookies.

**Brownie Bites** (one per serving) 1.50

Dark chocolate brownie bites with fresh fruit garnish.

**Cheesecake Squares**

2"x2" (minimum 20 orders per flavor) 3.85

1"x1" (minimum 40 orders per flavor) 1.95

Available in over 25 flavors! Check with your event professional for current varieties.

**Dessert Stations**

**Summer Shortcake Bar** CCO 6.60

Your choice of grilled angel food cake or pound cake, whipped cream, and mixed macerated fresh berries.

Sub gluten-free apple cake for \$1.00 per serving.

**Dessert Table** 9.90

Chef's assortment of desserts that include pies, mini desserts, variety of cheesecakes, cookies, and flavored mousses.

**The Catering Co.'s Exclusive Miniature Dessert Assortment** 6.60

Our chef's ever evolving variety of custom selected miniature desserts sure to appeal to your guests' sweet tooth.



\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CCO=The Catering Co. Signature Item